

Figure 1.

Process Flow Chart for Cheese Fractionation

100

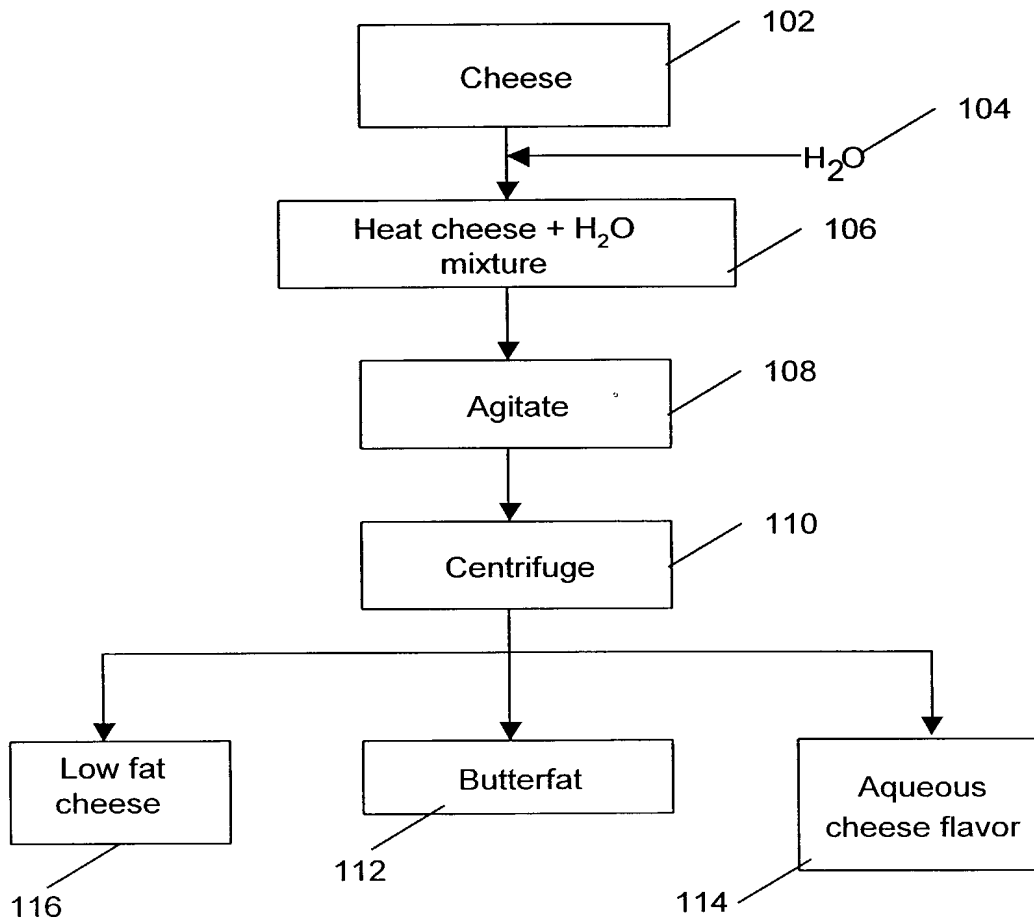


Fig. 2

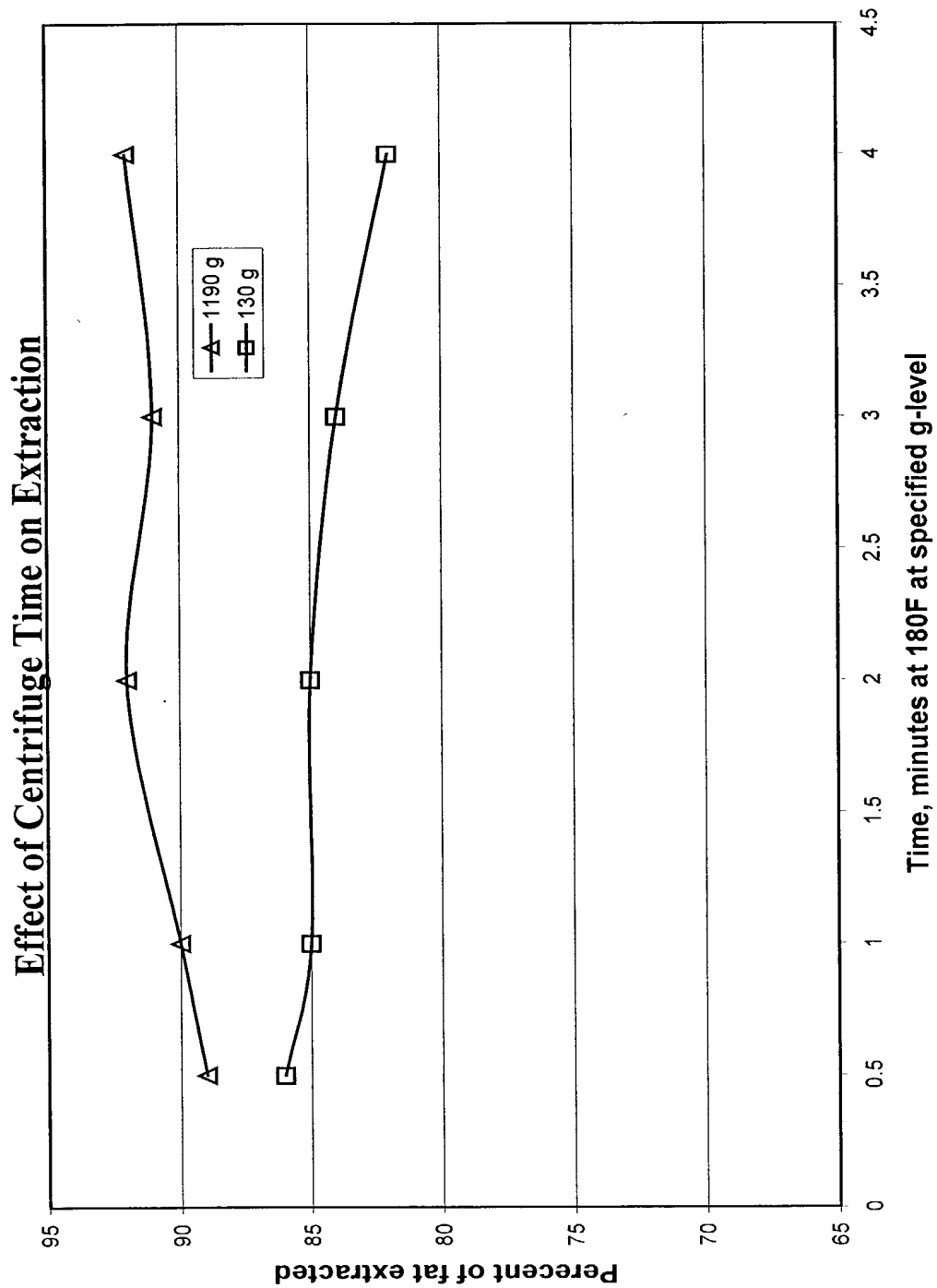


Fig. 3

Fat Extraction vs. Temperature

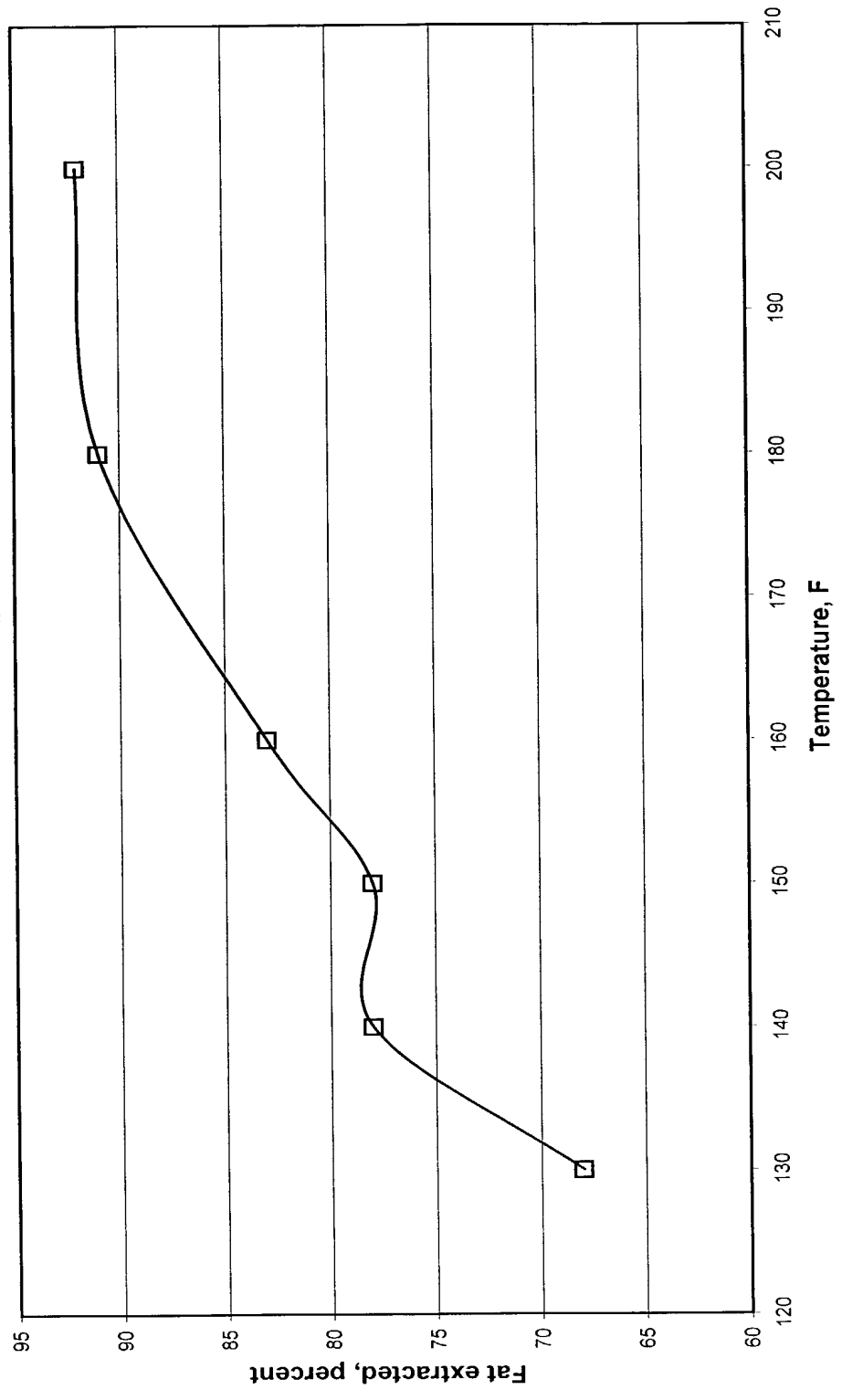


Fig. 4

Fat Reduction vs. Water Use

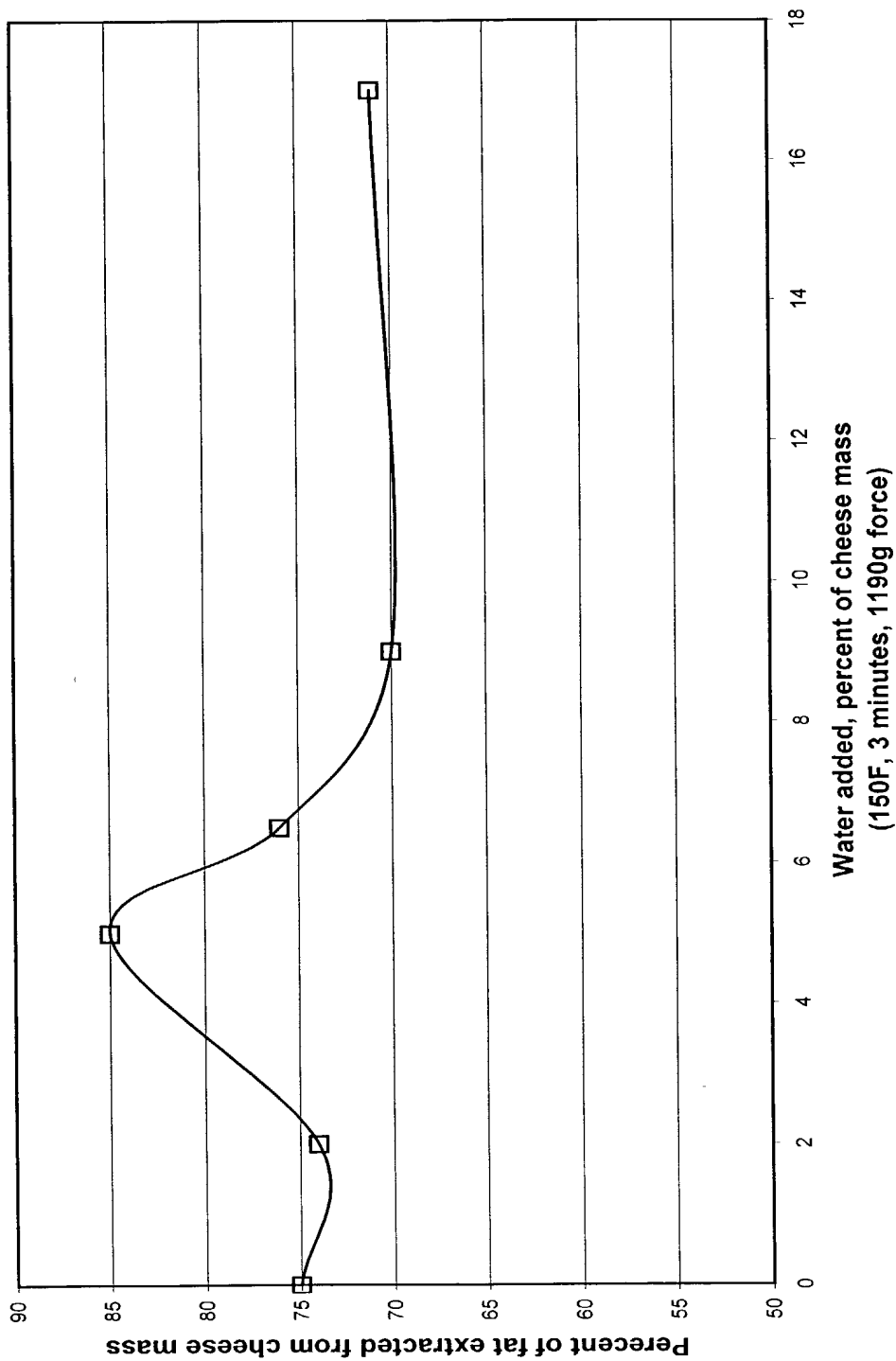


Fig. 5

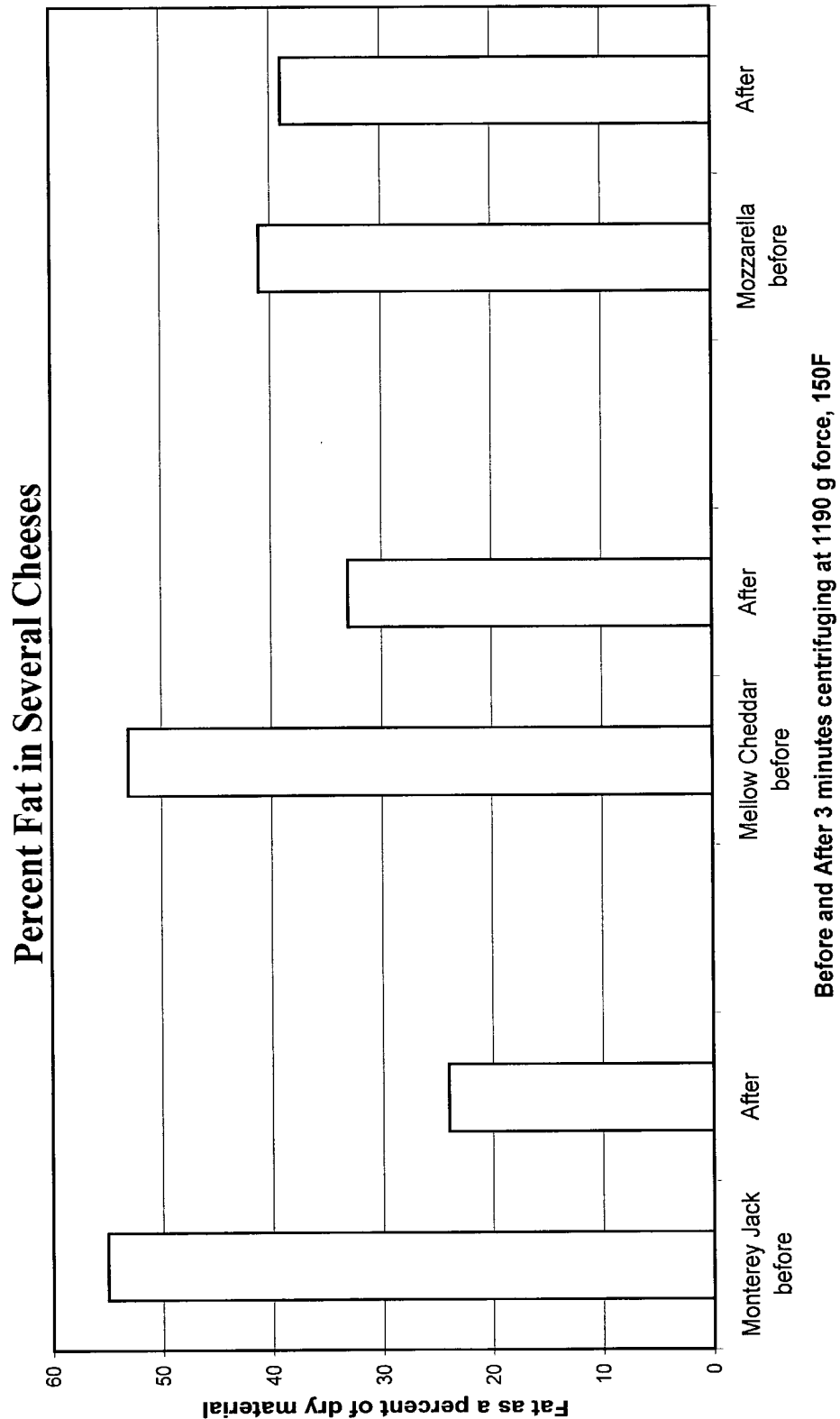


Figure 6.  
Process Flow Chart for Manufacturing a Sharp Low Fat Cheese  
and for Extracting a Cheese Flavor

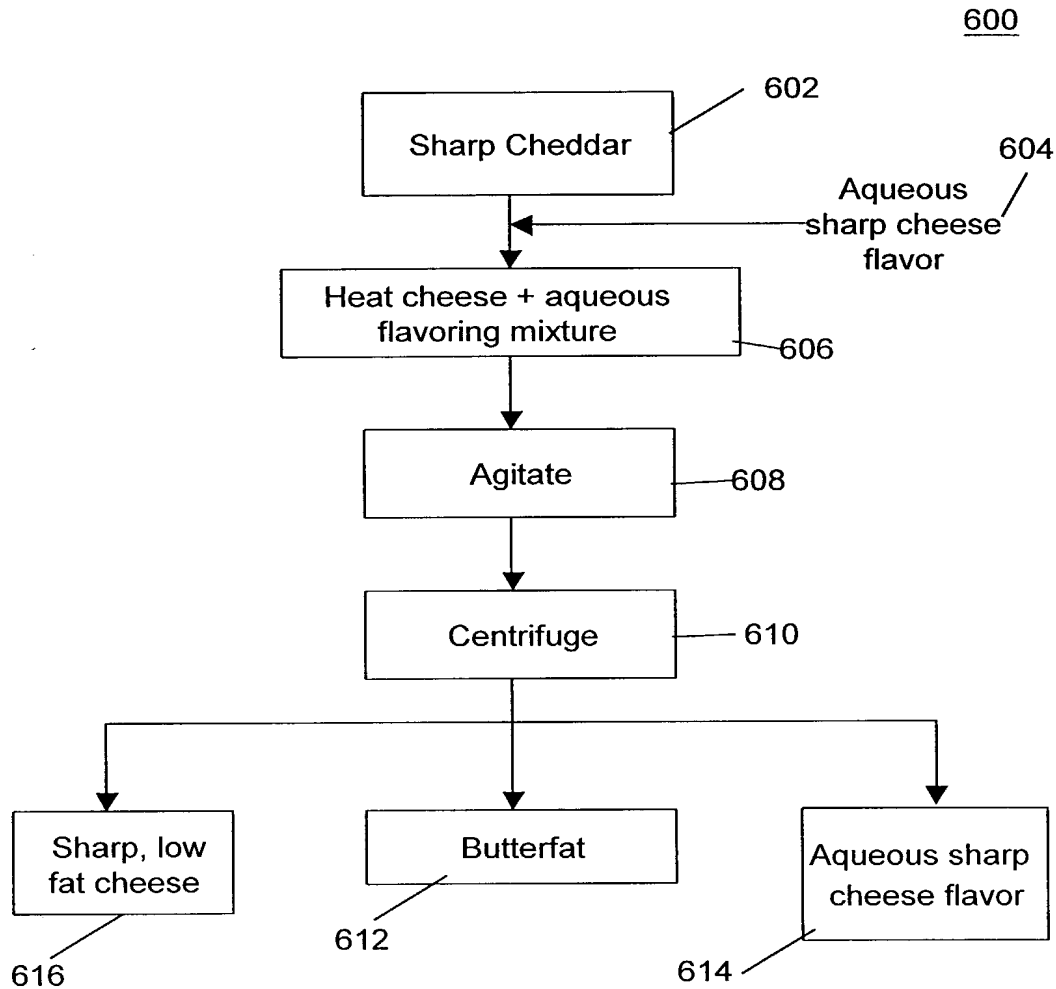


Fig. 7 Fractionation Results

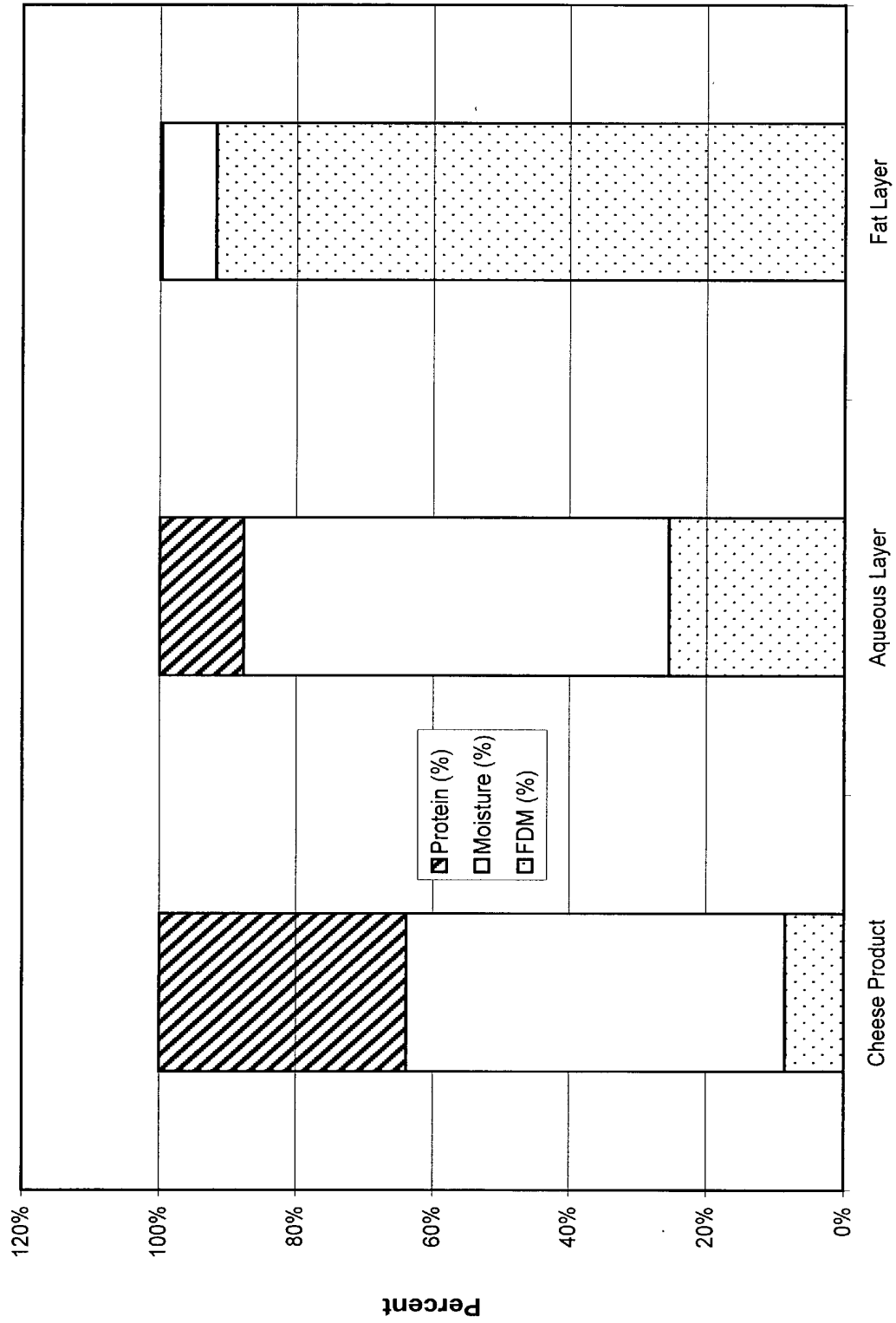


Figure 8.

Process Flow Chart for Cheese  
with Mild or Bland Flavor

800

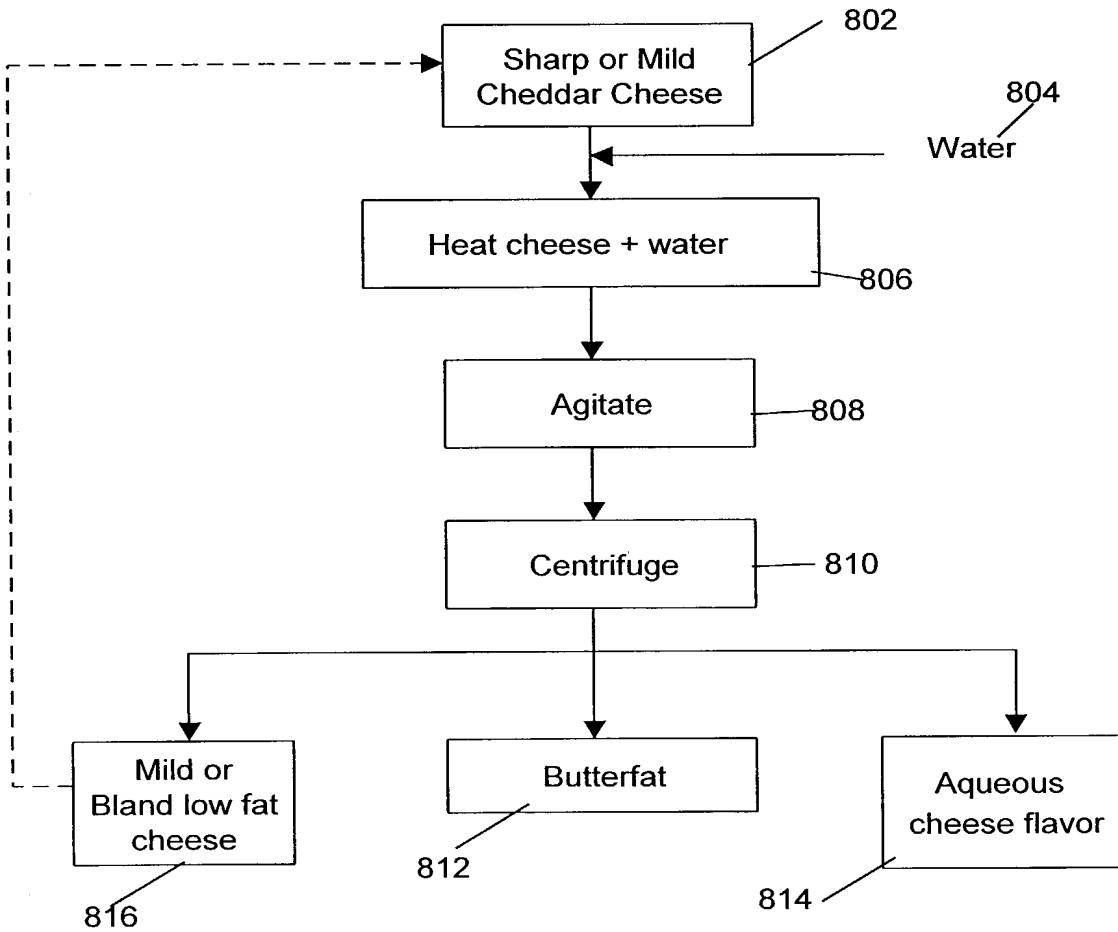
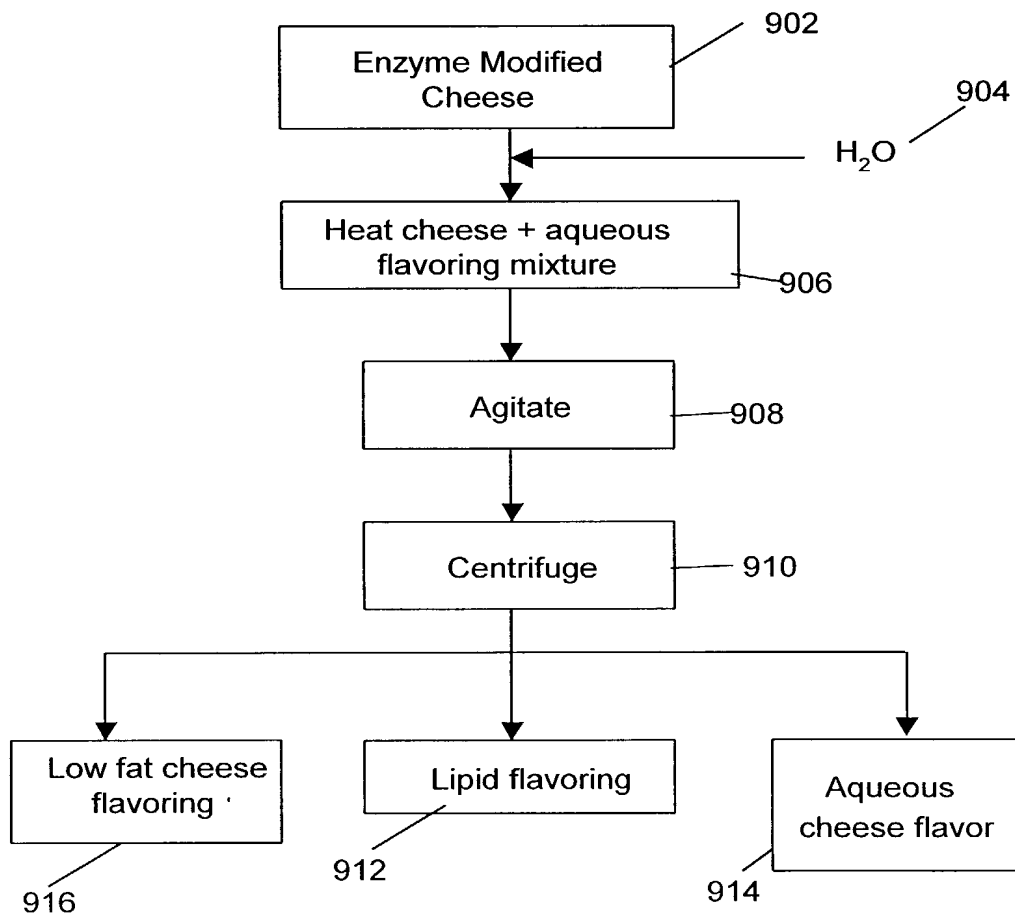




Figure 9.

Process Flow Chart for Cheese Flavor Extraction  
From Enzyme Modified Cheese (EMC)

900



**Fig. 10 EMC Fractionation Results**

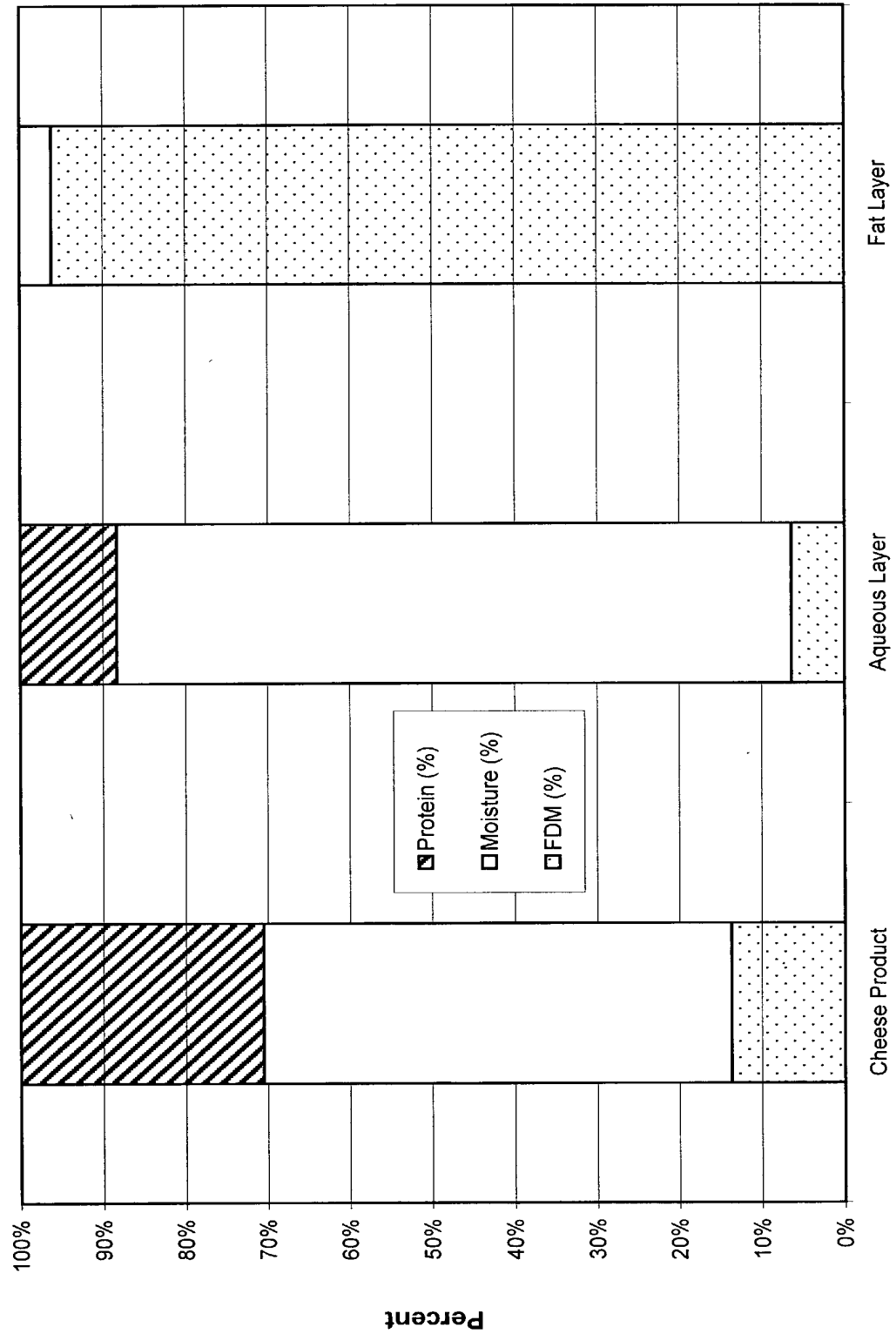


Figure 11.

Process Flow Chart for Cheese Fractionation  
For Removal of Undesirable flavors

1100

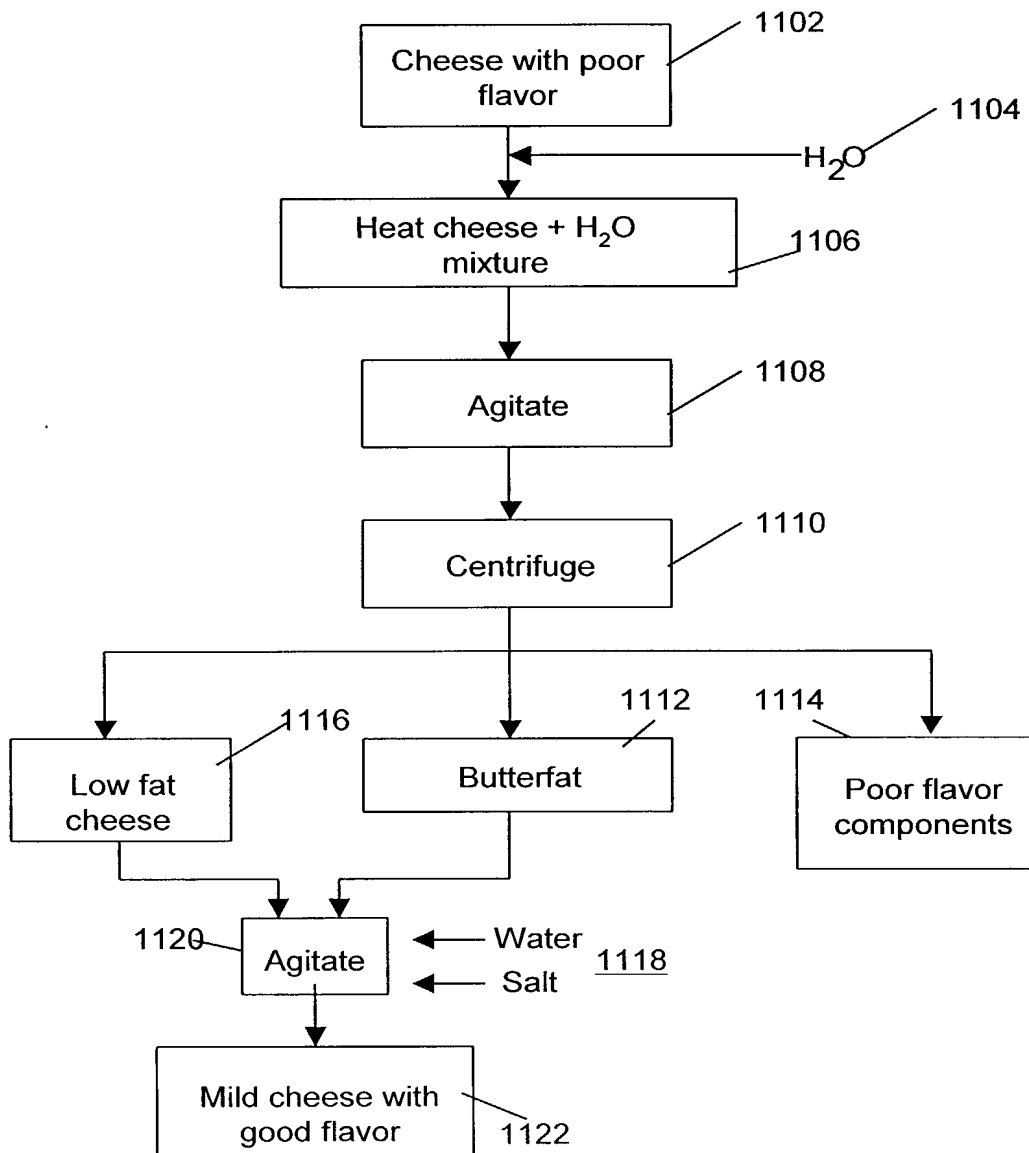


Figure 12  
Process Flow Chart for Manufacturing  
Light or Reduced Fat Cheese

1200

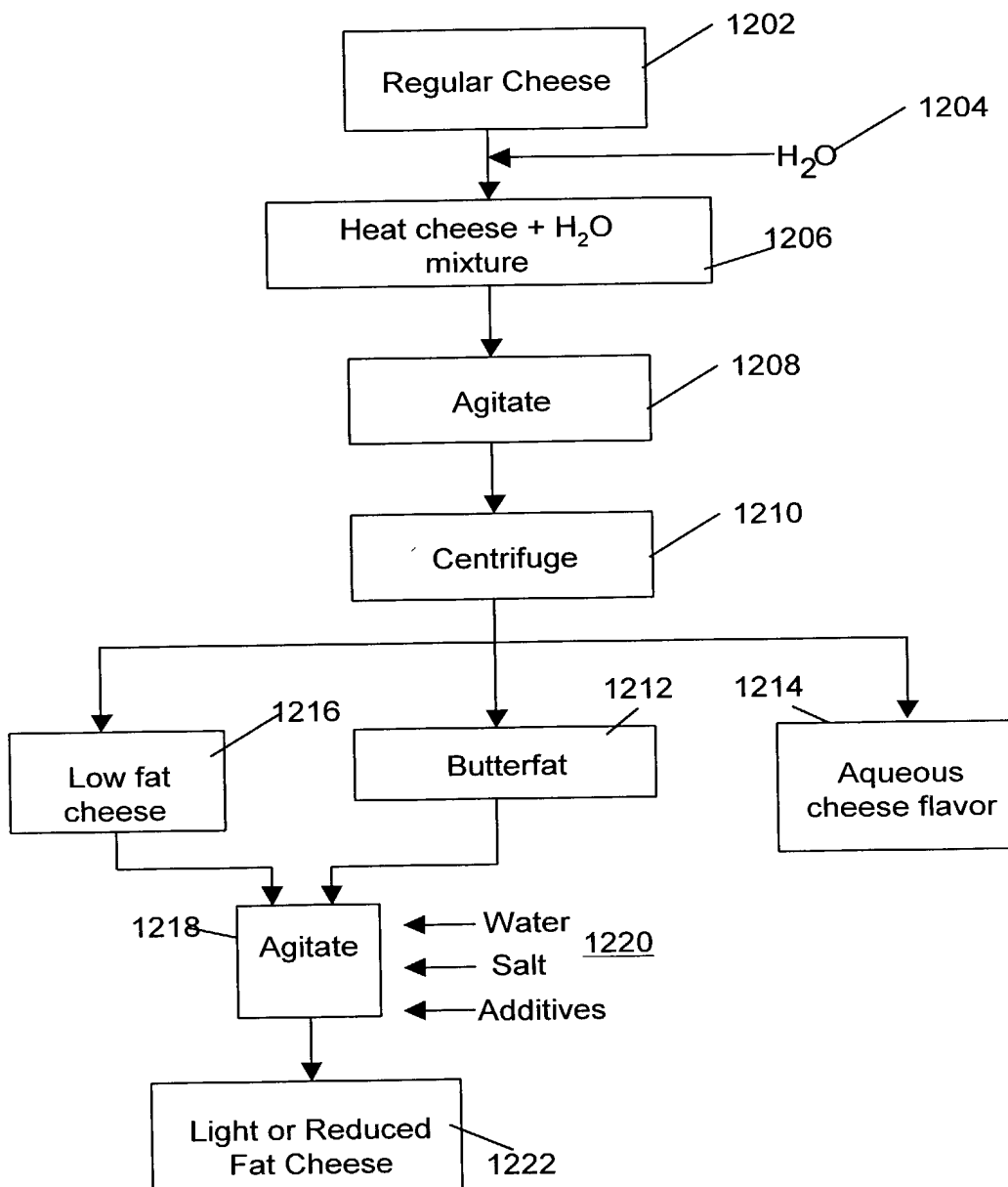


Figure 13.

Process Flow Chart for Producing 1300  
a Cheese-flavored Dairy or Non-Dairy Spread

